

Risograph gas evolution plot @ 23.8°C for 50 gm biscuit dough
samples made with sodium bicarbonate (soda), E-soda #1
and E-soda #2

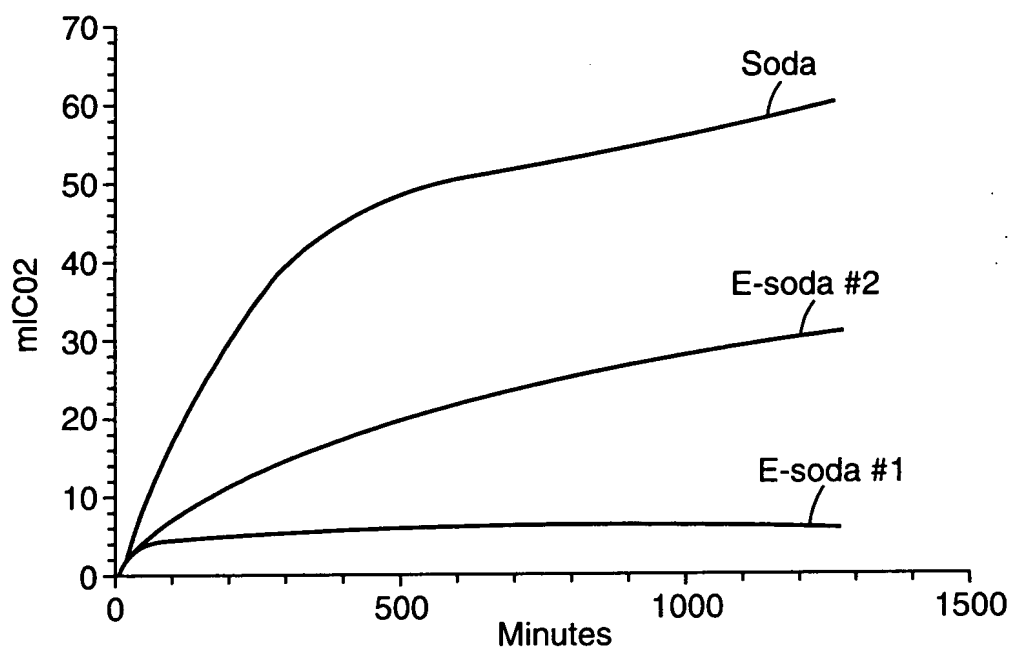


Fig. 1

Reaction rate versus batter temperature
for various leavening agents

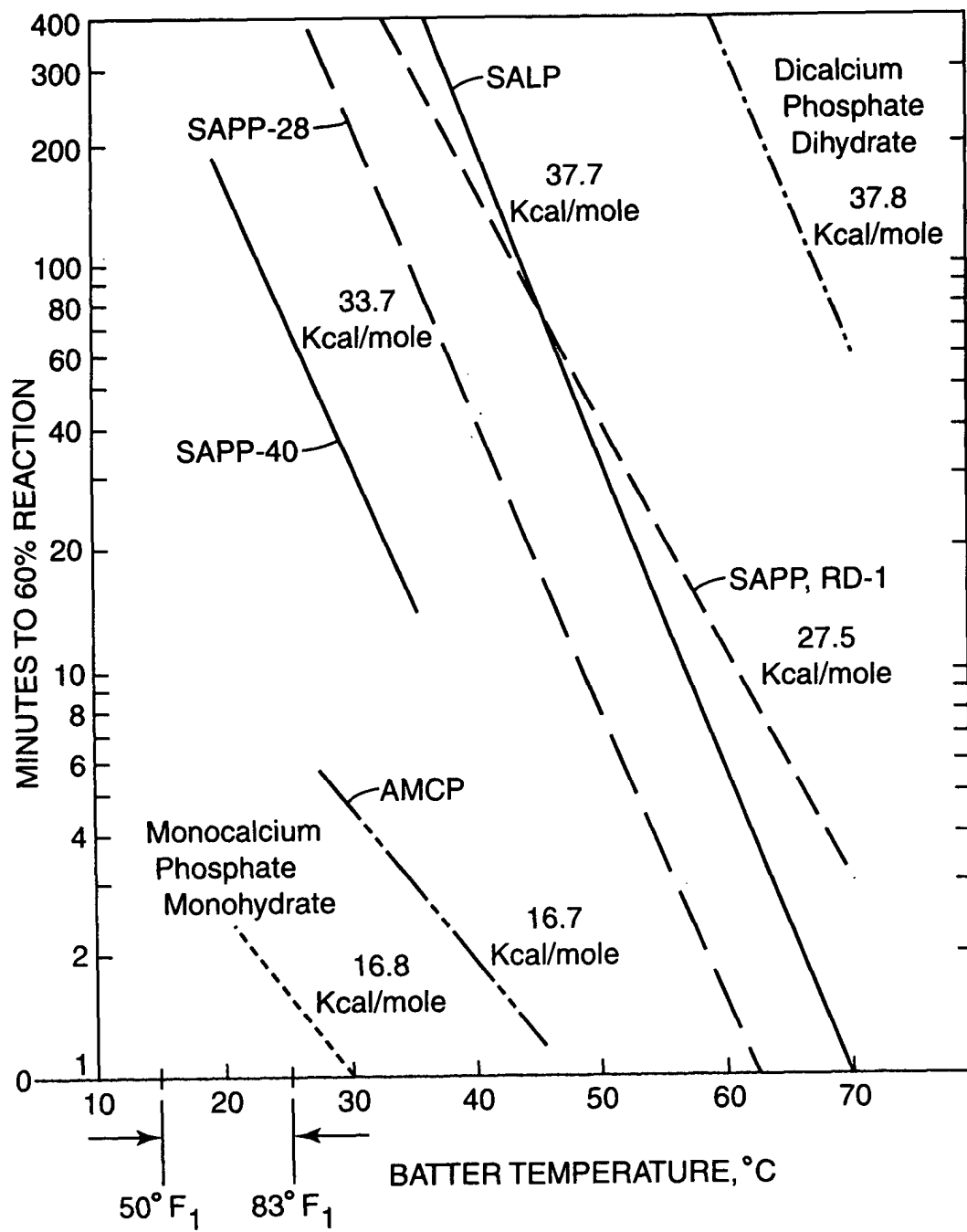
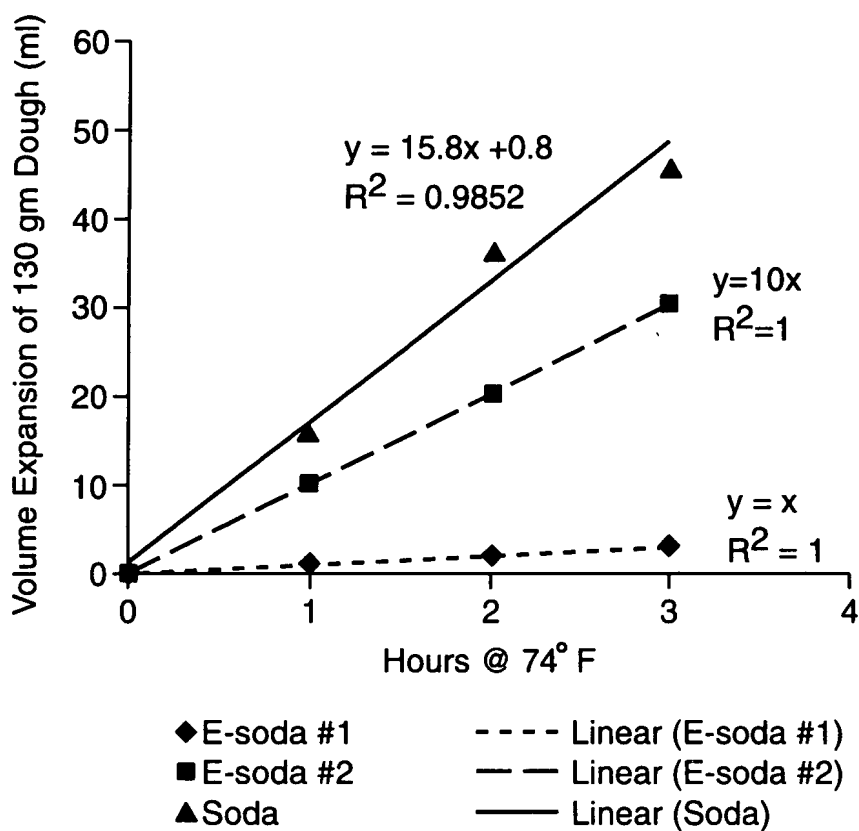


Fig. 2

Biscuit dough volume expansion

**Fig. 3**

Low pressure refrigerated dough package
value (average) vs time @45° F

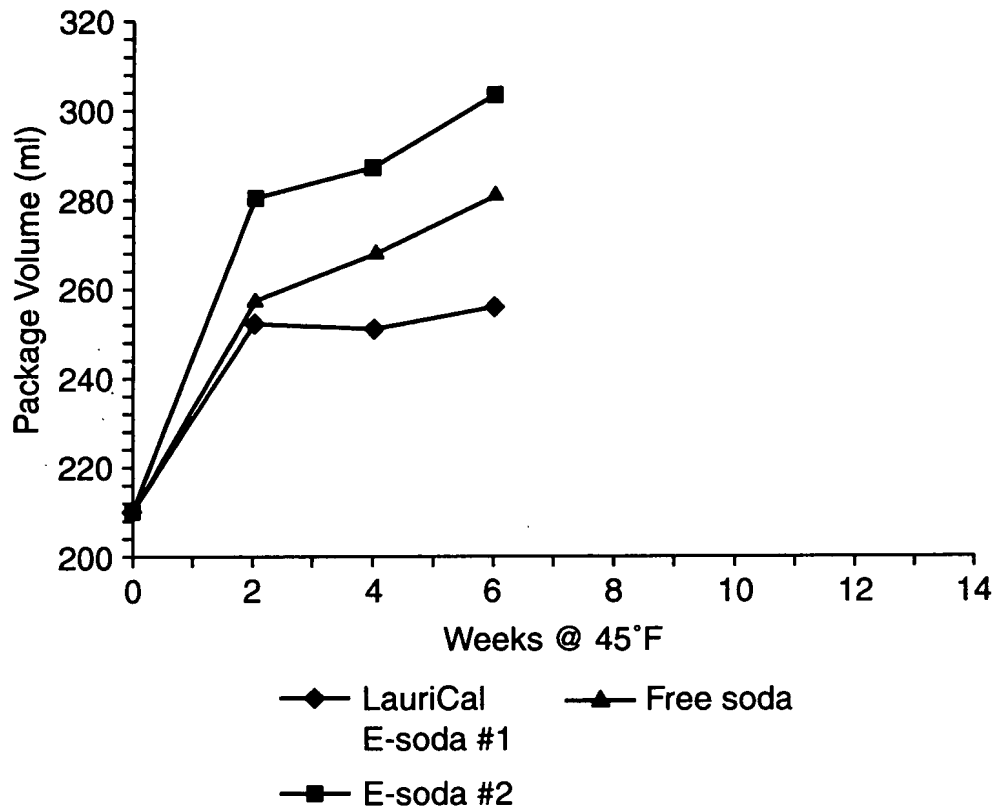


Fig. 4